

DISPOSABLE FOOD SERVICE WARE ORDINANCE

CITY COUNCIL MEETING

Agenda



- Objective
- II. Background
- III. County Ordinance
- IV. Proposed City Ordinance Provisions



Objective



- Provide information about County's Disposable Food Service Ware Ordinance
- Bring City Disposable Food Service Ware Ordinance for introduction tonight and adoption at 9/14 City Council meeting
 - ~10 cities in the County have already adopted the County's model ordinance













Background



- August 12, 2008: City Council adopted resolution calling on restaurants and other food service vendors to eliminate disposable food service ware composed of polystyrene (Styrofoam)
- Ordinance was adopted due to polystyrene having detrimental environmental impacts, including litter, harming wildlife and toxic chemicals



County Disposable Food Service Ware Ordinance



- County Office of Sustainability (OOS) repealed their existing Polystyrene Ban Ordinance with a more sustainable ordinance because:
 - Plastics end up in storm drains, waterways, the Bay, and ocean
 - 1.3 million pounds of trash enters the San Francisco Bay every year
 - Debris is ingested by marine animals and wildlife
 - Single-use food and beverage packaging makes up 80% of ocean plastic pollution that comes from land



County Disposable Food Service Ware Ordinance



Requires food vendors to use compostable food ware and reduce the wasteful distribution of accessories: straws, stirrers, cup spill plugs, condiment packets, utensils, napkins, etc.



Ordinance Objectives:

- Eliminate disposable food service ware that is not reusable or compostable
- Improve the health and safety of community members
- Help the County meet its regional stormwater permit requirement by reducing street litter (July 2022)







Who will this affect?

- Food facilities: Any vendor, business, organization, entity, group or individual that provides prepared food for public consumption, including:
 - Restaurants, mobile food facilities (e.g., food trucks), temporary food facilities (e.g., street fairs), farmers markets, catering operations, some health care facilities, private schools, etc.









Ordinance specifically targets prepared food and NOT prepackaged food

VS

Prepared food

Food or beverage prepared on the food provider's premises, using any cooking or food preparation technique



Prepackaged food

Any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon preparation and distribution from the manufacturer





How will this impact food facilities?

- Polystyrene (Styrofoam) food service ware is still prohibited per existing ordinance
- Accessories (e.g, straws, stirrers, cup spill plugs, condiment packets, utensils, napkins, etc.) can only be provided to consumers only upon request or at selfserve stations/dispensers







- Straws, stirrers, utensils, and cocktail/toothpicks (and the packaging that these individual items are wrapped in, if any) must be made from non-plastic, compostable materials
- Plates, bowls, cups, food trays, clamshells, and other take-out containers must be non-plastic and compostable





Exemptions will be allowed for:

- Disposable food service ware that is made from aluminum
- Consumers who require accommodations for medical reasons
- If no reasonably feasible disposable food service ware alternative exists that meets the ordinance requirements.



- When will this go into effect?
 - Due to COVID-19, City will extend the operational and enforcement start date to October 1, 2022 to align with other jurisdictions that have adopted the County's Ordinance
 - Food facilities may use up their existing non-conforming inventory of disposable food service ware during this time